

PRIVATE DINING MENUS

LUNCH MENU

Salt-crusted Sourdough Bread

With Glenilen Farm salted butter

STARTER

Buffalo Mozzarella with Dates

Medjool dates, roasted red peppers, za'atar, cinnamon and pine nuts

MAIN

The Ivy Classic Shepherd's Pie

Slow-braised Glenarm lamb and beef
with aged Dromona Irish Cheddar mash, rosemary and red wine sauce

DESSERT

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees

Selection of Northern Irish Cheeses £12.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney
Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat crackers

Menu price: £45

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

PRIVATE DINING MENUS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 12 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.

MENU A

Salt-crusted Sourdough Bread

With Glenilen Farm salted butter

STARTERS

The Ivy Classic Crispy Duck Salad

Silver Hill duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Butternut Squash Soup

Roasted butternut squash, truffle cream cheese, pine nuts and crispy sage

Buffalo Mozzarella with Dates

Medjool dates, roasted red peppers, za'atar, cinnamon and pine nuts

MAINS

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Asian Glazed Robotayaki Half Chicken

Spiced boneless chicken, hot and sour plum sauce, avocado and jalapeño with a fragrant herb salad

Keralan Plant-based Curry

Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice

DESSERTS

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Tiramisù

Coffee and marsala soaked savoiardi biscuit, mascarpone, dusted with cocoa powder

Smoked Sticky Toffee Pudding

Dates, gold flakes, clotted cream and salted caramel sauce

Selection of teas and filter coffees

Selection of Northern Irish Cheeses £12.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat crackers

Menu price: £55

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MENU B

Salt-crusted Sourdough Bread

With Glenilen Farm salted butter

STARTERS

Crispy Tempura Nobashi Prawns

Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce

MAINS

John Stone Sirloin Steak 8oz/227g

Chargrilled and served with creamed colcannon potatoes, green beans, watercress and béarnaise sauce

DESSERTS

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of teas and filter coffees

Selection of Northern Irish Cheeses £12.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat crackers

Menu price: £65

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.

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MENU C

Glass of Sophie Baron, Grand Réserve Brut, Champagne, France on Arrival

Salt-crusted Sourdough Bread

With Glenilen Farm salted butter

STARTERS

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Prawn Cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes, herb crouton and Marie Rose sauce

Burren Balsamics Truffle Honey and Fig Salad

Plant-based cream cheese, black figs, hazelnut, endive and Bob's truffle honey

MAINS

Grilled Sea Bass with Asian Salad

Pak choi, broccoli, chilli, lime and a ponzu and miso dressing

John Stone Fillet Steak 7oz/198g

Chargrilled and served with creamed colconnan potatoes, green beans, watercress and Bearnaise sauce

Chargrilled Halloumi

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and Velvet Cloud labneh

DESSERTS

The Ivy Chocolate Bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Tiramisù

Coffee and marsala soaked savoiardi biscuit, mascarpone, dusted with cocoa powder

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Selection of teas and filter coffees

Selection of Northern Irish Cheeses £12.95 per person

Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat crackers

Menu price: £80